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In the Season's Laughing Success, "THE LOTTERY MAN

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A Biograph Picture Every Day.

MAJESTIC ESTICATED

Sensational Bicycle Act, Anderson Twin Sisters, Other Features, .

Cottage Pudding.

then, alternately, one cupful of milk and beauty veil because so many women wear one teaspoonful of butter and two lumps two cupfuls of flour. Lastily, stir in one- them regardless of style. half a teaspoonful of salt and one and one-half teaspoonfuls of baking powder, beat hard for three minutes, pour into a rather shallow cake pan, which was been

OF INTEREST TO WOMEN.



in stores. The mother kept house for them, a tiny house, in a tiny street. Sometimes she thought of the big farmhouse of her girlnood days, with its great fitted for their winter work. But this is ors are never somber, yet though strong building, followed by the girl, promising fields about it, and wide stretches of sky a matter that rests with themselves. But are not crude. particularly on dark days, when it was vacati't upon their mother,

But they hadn't ears for such things. tion on a farm! Perish the thought! So, when vacation time comes mother another thought to her.

er. One bed and three cots comprise the is pure thoughtlessness. n the half. Economy of space becomes upon herself. a study. Thus the two weeks are passed. But, oh, next summer, if the girls and soft.

nificent salaries. They work hard, but for the winter's housekeeping! their life is filled with the bustle, the Merely taking mother somewhere is

They were a family of a mother and their day than there is in their mother's. dresses. four daughters. The daughters worked If they want to pass their vacation at Black and dark colors promise to be She giggled the second time. overhead. These thoughts came to her surely they should not impose such a White never loses its hold entirely, and

into the little home, and the little rooms is done thoughtlessly. They think they last season. These are brightened by eemed smaller and darker than ever. are giving their mother two weeks at the gold and silver trimmings, and the tulle Sometimes, in a reminiscent mood, she shore, and that she ought to be delighted and chiffon frocks for evening show would tell her daughters about the farm, over it. Poor old soul! She does try to touches of color in flowers or knots of and if they had had ears to hear they appear delighted for the girls sakes. But velvet. would have heard the longing to see the if they would only think a little bit, if Purples will again be popular, one of old place spreaking right out loud in her they would only listen to that longing in the favorites being a soft bluish purple, But they are so occupied with their own a pale petunia tint; while for darker A farm! Oh, fudge! One would be a affairs, with the dresses they are going to colors there is a rich royal purple that hayseed to go to a farm. Besides, the take and the boys from the store who is not overpowering, as this tone so often only time they ever had to go anywhere are staying at the same resort, that, be- is, and a pale amethyst. was during vacation. And to spend vaca- youd thinking complacently, mother will In yellows we see the delicate coloring

and the four girls go to a tiny room at To be sure, it costs a little less for all a ripe banana, wh the seashore. One room for the five of of them to go to the one place, and that the pinkish tones or an pricot. them! There is good in everything, it is is something, too, when salaries are Blues, despite their vogue this sumsaid, so, perhaps, after this one-room life medger. But, after all, this is not the mer, are reigning favorities in many the small house seems spacious to moth- reason for this vacation for mother. It tones. For street frocks there is a rich

The girls, to be sure, get some pleasure would only surprise their mother by in- In green, one of the newest tones is out of the gay life of the resort, but stalling her for the two weeks in a big, the color of a lime drop; and another The mother needs a vacation quite as about it and great stretches of sky over- delicious tone for evening looks like a much as the girls, if not more so. She head, not the mere pocket bankerchief has the monotonous work of the home patches one sees from a city street! What Sample it by gaslight to see that it does to do, the pinching and saving to make a happy mother she would be! How not become washed out or muddy under ends meet, for the girls do not get mu- rested and refreshed would she return

people, the interests, of a department not giving her a vacation. Take her store. There is more real pleasure in where she really wants to go.

brown, and stand aside until perfectly

Ox Tail Soup.

the meat into the soup tureen, strain the

soup, rubbing through the vegetables; re-

heat and pour over the tails. A glass of

Fig Cake.

three-quarters of a cupful of sugar and

the yolks of two eggs, a quarter tea-

spoonful of salt, half a cupful of milk,

ne and a half cupfuls of flour, two tea-

spoonfuls of baking powder, one tea-

poonful of lemon extract, and the well-

eaten whites of two eggs. Mix and bake

in two layer buttered cake pans. Cool,

fill with fig filling, and sprinkle with con-

fectioners' sugar. For the filling put two

supfuls of chopped figs into a double

oiler, add half a cupful of sugar, one-

third cupful of boiling water, a pinch

of salt, a tablespoonful of butter, and

ne tablespoonful of lemon juice. Cook

Walnut Tea Cakes.

Beat four eggs to a froth, add one-half

of a pound of powdered sugar, and beat

for five minutes. Stir in three-quarters

of a pound of flour and one-quarter of a

pound of ground or very finely chopped

walnuts. Mix well, add two teaspoonfuls

of baking powder and one teaspoonful

of vanilla and mix again. Drop by spoon-

fuls on buttered pans, dust with powdered

Herring Salad.

Soak three herrings in cold water over

night, then rinse several times. Skin,

bone, and cut in half-inch pieces. Peel

two apples and chop finely. Mix with the

herring, then add two tablespoonfuls of

chopped almonds, one chopped onion, a

half cupful of vinegar, a little sugar,

and a pinch of pepper. Mix well; then

pour over the herrings; set in ice box

Cabbage Seup.

Select a medium-sized, solid head of

cabbage, remove the outer leaves and

minutes longer. Just before serving add

sugar and bake in a moderate oven.

until of consistency to spread.

port wine may be added if liked.

LATEST FASHION. COCOANUT CUSTARDS.

cold.



CHILD'S DRESS. All Seams Allowed.

The little dress illustrated on this page s very simple and practical. The blouse is plain front and back at the upper part and the slight fullness at the waist gathered into a belt. If the neck is oft high, a turnover collar is used as a nish, or it may be cut out in the square Dutch style. The sleeves are in bishop style, finished at the wrist with a band. The skirt is a straight gathered one and closes at the back like the waist. Waist and skirt are joined by a straight belt. This dress may be made of chambray, gingham or other wash goods, or the soft woolens may be used to advantage; any of these may be trimmed with conrasting material. The pattern (5140) is cut in sizes 3 to 11 years. To make the dress in the medium size will require 3% yards of material 27 inches wide, 2% yards 36 inches wide or 2 yards 44 inches wide, with 1/2 yard of contrasting material 27 inches wide.

The above pattern can be obtained by sending 10 cents to the office of this aper.

Washington Herald Pattern Coupon.

Name Address.....

*********************** Size desired

Fill out the numbered coupon and cut out pattern, and inclose, with 10 cents in stamps or coin, addressed to Pattern Department, The Washington D. C.

Veil Jottings.

Stylish and becoming are veils of white ring dot net with the rings in black and until ready to serve. Put sliced lemons a fine black lace border to match. The winter's veils show large, octagonal meshes, sometimes plain, again with big

Care should be exercised in wearing the veils or the nose sticking through the hard core, and cut into shreds. Cover meshes gives a grotesque appearance. with boiling salted water, boil for half The most becoming veil is a fine mix-Cream two tablespoonfuls of butter, ture of black and white, tiny black dots on hour and drain. Cover with three pints of mutton broth and salt and pepadd one-half of a cupful of sugar and on white net being better than white en cream again. Add one egg well beaten, black. These have become known as the

Mrs. Winslow's Soothing Syrup

Sardines Saute. mito a rather shallow cake pan, which has been used for over SIXTY FIVE YEARS by has been well greased, and bake for about half-an hour in a hot oven.

While you think of it, telephone your Want Ad. to The Washington Herald, and bill will be sent you at 1 cent a word.

Has been used for over SIXTY FIVE YEARS by MILLIONS of MOTHERS for their CHILDRY WHILLIONS of MOTHERS for their CHILDRY with the large boneless variety. Drain them from the oil; heat one teaspoonful of butter in a frying pan, lay on the sardines, and brown quickly on both sides. Serve on a hot Twenty-five cents a bottle. Guaranteed under the food and Drues Act, pine Soth, post String Number and Drues Act, pine Soth, pine Sot Choose for this the large boneless va-

of sugar.

SOME NEW COLORS.

Advance fashions show that vivid tints will still be with us through the winter. The flame red, rich-toned blues and greens, and coral pinks that chantecler fashions brought in promise to stay with us in slightly modified tones.

Iridescent tones are also seen in many be issued. Harvey gave his name, said of the newest garments, more, however, his address was New York City, and that in accessories as veils, trimmings, he was a bartender. The girl giggled. blouses, and millinery than in whole Harvey declared that if she snickered

the shore, the right to choose is, of favorites even for evening dress. There course, theirs. Two weeks of a quiet, are lovely Oriental silks and chiffons in restful farm life would no doubt do them soft, dark shades, also rich pansy tones, lots more good and make them better wood browns, and soft grays. These col-

there will be more white evening frocks very difficult for any light to struggle It i thone selfishly in one sense. It of satin and soft fabrics than there were

her voice when she talks of the farm! such as are seen in hyacinths; another

have a vacation, too, they never give of maize for evening frocks; for afternoon there is a tonot the color of dill deeper has

dark indigo, and the warmer king blue. sleeping arrangements. Only one of the The dear old lady suffers in silence, while for house frocks a pale grayish party can dress at a time, and the rest She wouldn't ask them to send her away blue has a rival in warm gentian tints. in bed during the performance. A by herself. She knows it would cost Besides vivid coral and American washstand is all else that the room will more, and she is so used to being econo- beauty pinks, there is a fascinating dull hold. A mirror hung on the wall re- mical, to saving and pinching, she tone, such as is seen in old tapes ries places the bureau. Trunks are stacked couldn't think of extra money being spent and paintings. Don't at once say "Faded!" It isn't; just deliciously warm

roomy farmhouse, with great fields all has the dull iridescence of a serpent. A lake when very still and the sun shines. artificial light.

Buttered Sally Lunn.

Scald one cupful of milk, dissolve in it two tablespoonfuls of butter, one-half of a teaspoonful of salt and one tablespoonful of sugar. When lukewarm, add one-half of a yeast cake, dissolved in Cover one cupful of cocoanut with one warm water, and sufficient flour to make and a quarter pints of milk; soak for a thick batter. Cover and set aside twenty minutes; then cook in a double in a warm place to rise. When light boiler for twenty-five minutes. Mix the beat down and pour into a well greased cocoanut in'the milk, strain, pressing it deep, round pan. Let rise again for fifwell. Return the milk to the double teen minutes and bake in a hot oven. boiler. Beat the yolk of four eggs with Take from the pan and set aside until two tablespoonfuls of granulated sugar; cold. Cream three tablespoonfuls of add to them a little of the hot milk; butter and add two tablespoonfuls of then turn the whole back into the boiler, powdered sugar, the yolk of one egg, and stir carefully until it thickens like and one tablespoonful of lemon juice and custard. Remove from the fire and add beat together until light and creamy. half a teaspoonful of lemon extract; di- With a sharp knife cut the cake into vide into small punch glasses. Beat up half-inch circular slices. Spread each the whites of the eggs stiffly; then grad- slice with some of the butter and fit them

Cocoanut Drop Cakes! Cream well together one-half of a cup- ment. Melt two heaping tablespoonfuls of but- nately, one-third of a cupful of milk and adjust to any top. These flounces promof celery; add two tablespoonfuls of flour eggs and one heaping teaspoonful of bak- top, a flounce of any color is buttoned tezuma. and a bunch of sweet herbs, when brown ing powder. Beat for a moment and on or can be adjusted by draw strings add two quarts of stock or water, boll up; drop by the spoonful on well greased through top of flounce. then add the ox tails, three cloves, one pans. Flours vary so much that it may teaspoonful of whole peppers, one table- be necessary to add one or two spoonspoonful of musuroom carsup and a few fuls more than the recipe calls for to sprigs of parsley. Cook very slowly for keep them in shape. When baked and our hours, skim off the fat and lift out cold put away in a stone jar.

Fruit Cocktail.

Cream a quarter cupful of butter with chill, and serve in pretty glasses.

Washington Herald Pattern Coupon.

Name Address..... ************************

Paris Transfer Pattern No. 8088

SHE GIGGLED.

Then Bridegroom-elect Refused to Marry Her. Because his bride-to-be snickered when ne was having the marriage license filled out at city hall, Taunton, Mass., William

F. Harvey, who said he lived in New

York, declined to go further toward matrimony and left the building.

The bride-to-be, in tears, followed, pro-

testing. She implored him to return, but

Harvey appeared at City Clerk Tet-

low's office with an attractive young

any more there would be no wedding.

The New York man notified the clerk

that he had changed his mind about a

marriage license apologized for having

caused so much trouble, and left the

TRANSFER PATTERNS.

below, place the rough or glazed side of the pattern

down on material to be stamped, then press hot flat-iron on the back or smooth side of the pattern

not to laugh any more.

he refused.

Size desired Fill out the numbered coupon and cut out pattern, and inclose, with 10 cents in stamps or coin, addressed to Pattern Depart-ment, The Washington Herald, Washington, D. C.

Petticoat Frills.

Sugar and beat until fine and glossy. a flat pan and set in a moderate oven Heap this meringue on the top of the until hot through, cut into quarters, but ize in color with almost every frock. and a faithful one, to Charles V of Spain, ed at Middletown, Conn., in 1831. The batcustards, dust over with a little sugar, do not separate, and send to the table. This is the despair of the woman of av- and after paying Cortez an enormous the of Monterey, Mexico, was begun in erage income who finds it hard to own sum in gold and precious stones. one silk petticoat, much less an assort-

the beaten yolks of two eggs, then, alter- frills or flounces which come ready to ed on each other.

Steamed Blackberry Pudding.

Sift one cupful of flour into a basin, spoonful of baking powder, then gradu-To one pint of currant sirup add the berries which have been thoroughly ring constantly, by which time the Here was a man with a big double juice of five oranges, five lemons, and dredged with flour. Pour at once into a one can of grated pineapple. Sweeten greased mold, cover with a greased paper clear. Take the pan from the fire and to taste, add one cupful of cold water, and steam steadily for two hours. Serve with hard sauce.

MORNING CHIT-CHAT.

O you ever make single basis snap judgments? Maybe, before you mentally answer, you would like to have me give you a vague idea of what it means. Well, I'll tell you. It means this:

"No; I don't like him. He wears suspenders, and I never in this world could like a man who wore suspenders. "Well, he certainly must be a piker for fair. He smokes a cigar with the band on."

"Why, my dear, he's impossible! I saw him the other day in an elevator and he kept his hat on!" "Oh, no; he can't really be anybody at all. Why, his cards were

"My dear, no one could possibly like him. He uses a toothpick!" Perhaps you don't recognize any of your particular prejudices in those, but surely you recognize the general tone. And don't you think such judgments are very unjust?

Little things, to be sure, show a person's lack of breeding, but I don't think the lack of any one point in breeding justifies the wholesale condemnation that we often give it. Straws show which way the wid blows, but if one straw points east

while all the rest point north, that doesn't show the wind is east, even if the east-pointing straw does happen to be a particularly large one from your point of view. One of the very finest women I know, brilliant and talented, and

Nice looking nails are the hallmark of a well-bred woman, and yet I certainly do not think any one would be justified in saying this woman was not a lady, and a very high-bred lady at that. Now, don't think I am attempting to justify carelessness about one's

thoroughly a lady in every sense of the word, does not keep her nails in

nails, or the public use of the toothpick, or any of the other foibles that I have mentioned. I am not. I am simply trying to show that no one offense of that sort is sufficient to form the basis of a judgment.

Such judgments are a reflection on those who make them rather than on those who are judged. In a book of memoirs that was published recently a great lady tells of how Disvaeli proposed to her, and what do you think was her chief

impression of him-that he was impossible because he had such a bad Now, of course, it was very much to Disraeli's discredit that he should

so offend good taste, but listen to the commentator's opinion of the twothe judge and the condemned. "There is realism for you. The man who made an ancient queen into an empress, who subdued and led the ancient aristocracy of England,

climbing from a Jewish home and a lawyer's office to the premiership of the greatest of empires-there he stands before us, belittled, shamed, and made almost sordid and abhorrent by this cruel and undazzled female observer, as simply a man with a foul breath. It is a stupendous picture of him-and of her."

Which goes to show how single basis snap judgments are apt to impress those who hear them.

BUTH CAMERON.

THE BUSY CORNER

CHARMING NEW CREATIONS IN

Fall Millinery At \$5.00 and \$7.50.

The large hats are mostly in the decided turndown brim effect, and are trimmed in wings, feathery effects, tapestries, and Persian tints. Materials are crinkled silks, satins, and felts, in a wide range of colors, including the new blues and blues.

Materials are crinkled silks, satins, and felts, in a wide language including the new blues and black.

The turbans fit close to the head and are in a variety of adaptations from the style used in far Eastern countries to copies of the chic imported shapes. Many of these have velvet crowns, with close brim of Persian or tapestry trimming.

You'll be delighted with the really smart styles in the new fall hats shown at \$5.00 and \$7.50.

TO-DAY IN HISTORY.

Birthday of the Mexican Conqueror—September 21.

On September 21, 1485, Hernando Cortez! He endowed the hospital with a haciwas born at Medallin, Spain. The char- enda in Cuernavaca, and the descendacter of this explorer, whose adventures ants of Cortez still have a voice in its in Mexico are still related as a vital control. part of its history, was rather complex. It is well to remember that the first He seems to have been not only grasp- schools, colleges, museums, and hosing and avaricious, but also singularly pitals on the American continent were liberal. Like so many persons of high- founded by the Spaniards. The first class families whose fortunes dwindled, printing office on this continent was in Hernando was destined for the study of Mexico, in 1536. The first university was law, but disliked the profession and turn- founded by the Spanish Crown in 1551, in ed adventurer.

Design for 18-inch circular centrepiece in braiding and eyelets. Coronation, soutache or any narrow cotten or linen braid may be used. Instead of using braid the lines may be closely feather-stitched. The edge is buttonholed before cutting out, and this edge should first be padded so that he buttonholing will stand out in high relief. If the centrepiece is done on satin or messaline the braiding should be done with silk braid, the eyelets being worked with heavy silk floss in either white or some delicate shade. His first journey into the great world tional conservatory of music. took him to Santo Domingo, when he was | On the site of the first school on this nineteen, and here he remained for seven | continent, founded by Spain in 1524 for years. When Velasquez was sent to con- the Indians, stands to-day the National quer Cuba, Cortez went with him and did Academy of Art. The national preparasuch good service that he was rewarded tory school, with perhaps 1,000 pupils, with a large estate and was made the was the College of San Eldefonse, erectalcalde of Santiago.

One of Velasquez's lieutenants had dis- library occupies the splendid old church covered Mexico, but had made no attempt and convent of St. Augustin. There are o occupy it. This enraged the governor more than 200,000 books in this institution. of Cuba and he placed under Cortez a In 1824 the great Humboldt said that fleet of ten vessels, with 700 men and a no city of the new continent, not exsupply of cannon and horses, for the con- cepting those of the United States, had quest of the newly discovered territory, such scientific institutions as those of It was on the site of Vera Cruz that the City of Mexico. Cortez landed, and that city was founded After years of service for Spain Cortez by him. He found that he had penetrated into an empire where wealth and invariably show. One day, after a long honor awaited those who could grasp the period of neglect and refusals of audisituation of conquest. So he determined ence with Charles V, Cortez jumped on to win all this for Spain.

City of Mexico of to-day, Cortez was received with hospitality by Monteguma. But suddenly the head of one of his soldiers he had left at Vera Cruz was brought to the capital, with the news of a successful attack upon that place. The people had found that these were not gods, but men

Cortez loaded Montezuma with chains in his own palace, burned alive before the palace gates those men who had attack-

ter in a saucepan, when hot add two two cupfuls of sifted flour. Beat well ise such popularity for the coming seadivided ox tails and brown them in the until smooth, add one scant teaspoonful son that they can now be bought readyis the Hospital of Jesus, which he foundton, originator of the ambulance sysbutter; remove them, and brown one of vanille, one-quarter of a teaspoonful made in all materials from the sheerest ed in 1527. It stands on the street that tem (1834). It is the date of the death diced turnip, one chopped onion, two of salt, one heaping cupful of grated co- lingeries or rich silks to durable mohair. | was the road over which he marched of Edward II of England (1327); Emperor chopped carrots and one chopped stalk coanut, the stiffly whipped whites of the With a well-fitting yoke top or a jersey when he first entered the capital of Mon- Charles V of Spain (1558), and Sir Wal-

the step of the Emperor's carriage to Marching to the capital, which is the demand a word with him. "Who is this audacious man?" ex-

the City of Mexico, and is now the na-

led by Spaniards in 1749. The national

claimed the King. "I am the man who has given you more provinces than your ancestors left you @ cities," said Cortez. After that incident he never tried to claim recognition from Spain, but spent the rest of his life in almost entire seclusion

On September 21, 1638, was signed the ually add one tablespoonful of powdered all together as before. Put the cake on necessary to wear petticoats to harmon- zuma when he swore to be only a subject, Indians; Wesleyan University was open-With the unlined narrow skirts it is ed Vera Cruz, and only spared Monte- treaty of peace with the Narragansett 1846. To-day is the birthday of Francis Time as it passes has shown that, with Hopkinson, the lawyer and author (1737); all his cruelty and oppression, Cortez was James Jackson, Georgia statesman (1757); mild in his methods when they are com- Louis Bonaparte, King of Holland (1778); ful of butter and one cupful of sugar; add The difficulty is solved by adjustable pared with what the Aztec tribes inflict- Douglass Houghton, physician and naturalist (1809); Abraham H. Cassel, the There is one standing monument to antiquarian (1820), and Brig. Gen. Michael ter Scott, novelist (1832).

SAGO PUDDING.

then soak it in half a cupful of warm add one saltspoonful of salt, one tea- water for ten minutes. Put one pint of ally add two well-beaten eggs and one pint of milk. Stir in one pint of blackstir in one heaping tablespoonful of sugar and half a tablespoonful of butter. Beat up two eggs and add them mixing well. Pour the whole into a buttered pudding dish, sprinkle a little ground cinnamon over the top, and bake in a moderate oven for half an hour.

Lemon Gingerbread. Grate off the yellow rind of both lemons, them around crosswise of the street. then squeeze them and strain the juice. in a moderate oven.

Peanut Cookies.

Shell and rub off the inner skin of sufficient roasted peanuts to measure one pint when chopped fine. Cream two tablespoonfuls of butter and one cupful of sugar; add three eggs, two tablespoon- of a cupful of sugar and one cupful of fuls of milk, one-quarter of a teaspoonful of salt, and chopped nuts and sufficient flour to make a soft dough. Roll of cold water, stir until thickened and out, cut in circles and bake in a mod-

Spice Pudding.

Take one cupful of crusts of bread, packed measure, and soak in one pint of milk until soft. Add one-half of a of salt and ground cloves, cinnamon, all-spice, and nutmeg. Mix thoroughly and

Dark reds, greens, and blues seem to

Hard Sauce.

Rub to a cream two tablespoonfuls of butter, add gradually one cupful of powdered sugar and the unbeaten white of and creamy. Flavor with one teaspoon- onnaise dressing. Spread between butterful of vanilla or a little grated nutmeg. ed slices of brown bread. heap on a small dish and stand in a cold place until ready to serve

String Bean Salad.

Drain one can of string beans, wash thoroughly in several cold waters, and place in a colander to drain. When perfectly dry, put on ice until needed. Serve lettuce leaves, with French

HARD HAUL FOR THE TEAM.

Wash half a cupful of sago and drain; But with the Knowing Truckman's Aid They Got Up the Hill,

> It is a common thing to see the trucktruck and a big load and not the best team in the world coming up a down-town street. The slope was not great, but with the load they had it was enough to stall the team. They had come to a point where the grade and the load made a combination that was just too much for them. Though not the best team in the world

they were good and willing; they could be relied upon not to lie down, but to Two large lemons, four cupfuls of give the very best that was in them, sifted flour, one tablespoonful of ground as the driver very well knew; so he ginger, one-eighth of a teaspoonful of let them stand and rest a minute, pull cayenne, one cupful of butter, one cup- themselves together, and then, when ful of molasses, one glassful of brandy. there was nobody passing, he swung They could start the load that way Put the molasses and butter in a bowl and you might have thought the driver over the teakettle, stirring occasionally was going to turn them around and go until the butter melts. Add the lemon back the way he came and seek a levjuice, rind, and brandy; then mix all the eler street; but he wasn't, he kept 'em ingredients together and make into cakes. going straight across as far as he could Place them on buttered tins and bake go and then he swung 'em up the street again and it took the last ounce out of them to make it go; but if they were not the greatest horses in the world they

were game, and they got away with it. Lemon Sauce.

Boil together for five minutes one-half water, add one tablespoonful of cornstarch dissolved in three tablespoonfuls cook for five minutes longer. Take from the fire, add the juice of one lemon and two tablespoonfuls of butter, and stir until thoroughly blended.

Feathers to the Fore.

Whole bands of small feathers and cupful of molasses, one cupful of seeded wings encircle some hats, while others raisins, one-quarter of a teaspoonful each show trimmings made of feathers and

bake in a moderate oven for about three- be the favorite colors, and the feathers are usually smooth, not very long, and changeable in hue.

Nut Sandwiches.

Mix one cupful of finely chopped peanuts and one cupful chopped walnut meats one egg, stirring and heating until smooth with two heating tablespoonfuls of may-

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